

# Harvest Dining Hall

TUESDAY, FRIDAY,  
SATURDAY & SUNDAY  
DINNER | 5:00PM – 9:00PM

*\$24.99 per person*

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## Chef-Inspired Seasonal Soup du Jour and Capay Harvested Salad Bar

A bountiful array of harvested greens and vegetables to make a superior salad, selection of house-made dressings and bread selection.

*Choice of*

### Slow-Roasted 12oz Prime Rib Dinner \*

Served with Creamed Horseradish and Natural Au Jus  
*or*

### Herb-Crusted Rotisserie Free Range Chicken \*

Preserved Meyer Lemon Butter  
*or*

### Marinated Grilled 8oz New York Steak \*

*or*

### Seared Wild Caught Pacific Salmon \*

Citrus Compound Butter  
*or*

### Spicy Mongolian Beef or Chicken Chow Mein

Flash seared in a wok, served with a vegetable spring roll, cup of Congee, and steamed rice.

*\* Each entrée served with Capay Valley Green Beans and Whipped Buttered Potatoes*

## Chef-Inspired Seasonal Dessert Selection

### Non-Alcoholic Beverage

*Choice of*

Juice, Soda, Tea (hot or iced), or Coffee

*Consuming raw or undercooked shellfish, poultry, meat or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 18% gratuity will be applied to parties of six or more.*

# Harvest Dining Hall

TUESDAY, SATURDAY & SUNDAY

LUNCH | 11:00AM - 4:00PM

*\$17.99 per person*

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*Choice of*

**Country Fried Chicken Sandwich \***

Crispy chicken with house-made buttermilk ranch, served on a warmed ambrosia bun and spicy slaw.

*or*

**Build Your Own Omelet**

Three egg omelet served with toast and your choice of three of the following: ham, bacon, sausage, turkey sausage, tomatoes, bell peppers, onions, mushrooms, spinach, and your choice of cheese: american, swiss, jalapeño jack, monterey jack or cheddar.

*or*

**Cache Creek "Classic French Dip" \***

Oven roasted prime rib, aged provolone cheese, buttered hoagie, au jus for dipping.

*or*

**Crispy Fish Sandwich \***

Battered and crispy black cod cooked to perfection on a warmed ambrosia bun served with a special tartar sauce and house-made pickles.

*or*

**Build a Burger \***

House-made prime burger patty with lettuce, tomatoes, onions, and sweet pickle chips on an oil-top bun, with your choice of cheese: american, swiss, jalapeño jack or cheddar.

*or*

**Belgian Waffle**

Served with sliced strawberries, whipped butter and Coombs Family Farms maple syrup. Choice of applewood smoked bacon or sausage links.

*or*

**Chang Shou Inspired Spicy Mongolian Beef**

Flash seared in the wok, served with steamed rice.

*\* Each item served with seasoned fries, steamed rice, or a house salad with your choice of dressing.*

**Chef-Inspired Seasonal Dessert Selection**

**Non-Alcoholic Beverage**

*Choice of*

**Juice, Soda, Tea (hot or iced), or Coffee**

*Consuming raw or undercooked shellfish, poultry, meat or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 18% gratuity will be applied to parties of six or more.*